

Ormarine

Terroir discovery



VEYRAC



APPELLATION : AOP Languedoc Rouge



GRAPE VARIETY : Syrah, Grenache noir



TERROIR : Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING :

Rigorous plot selection from low yield plots. Harvesting upon convocation at full phenolic maturity, total destemming, vatting, alcoholic fermentation in concrete vats. Post-fermentary maceration for one week. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Garnet red, bright, deep.

NOSE : marked by complex ripe black fruit aromas and spices. This wine is typical of the dry hot climate of the garrigue, it shows some floral notes typical of this Mediterranean vegetation.

MOUTH : the sensations expressed on the nose appear again in mouth developing cocoa notes. Leading to soft harmonious tannins and a slight touch of pepper on the finish.



MATCHING WINE & FOOD :

This traditional wine will accompany cold meat, grilled red meat and characterful cheese.



OENOLOGIST'S ADVICE :

To enable this wine to express all its character, do not hesitate to decant it 2 hours before serving.

